## PRODUCTION OF HIGH-PURITY MALTOSE

Publication number: JP2119789 (A) Publication date: 1990-05-07

Inventor(s): NIIMI MASAHIRO; HARIO YUKARI; KATAURA KOICHI; ISHII

YOSHIFUMI; KATO KAZUAKI

Applicant(s): TOWA KASEI KOGYO KK

Classification:

- international: C12P19/12; C12N15/09; C12P19/14; C12P19/16; C12P19/22;

C12R1/07; C12R1/125; C12N15/09; C12P19/00; (IPC1-7): C12N15/56; C12P19/12; C12P19/14; C12P19/22

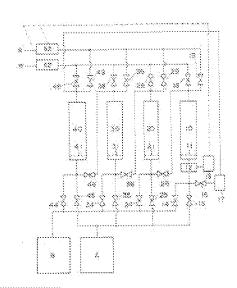
- European: C12P19/14

Application number: JP19880270855 19881028 Priority number(s): JP19880270855 19881028

## Abstract of JP 2119789 (A)

PURPOSE:To readily, industrially and advantageously obtain the subject compound even from economically advantageous terrestrial starch by saccharifying a gelatinized starch with a general-purpose enzyme and then saccharifying the resultant product with a special enzyme produced by genetic recombination under specific conditions. CONSTITUTION:An aqueous solution of starch in 5-15wt.% concentration is initially thermally gelatinized and the resultant gelatinization product is then saccharified with two or more enzymes selected from beta-amylase, pullulanase and isoamylase.; Maltogenic-alpha-amylase produced by integrating a plasmid having a part coding maltogenic-alpha-amylase which is a gene of Bacillus.stearothermophilus fitted therein into

Bacillus.stearothermophilus fitted therein into Bacillus.subtilis is then added thereto at a time of 1-24hr after starting the saccharification to continue the saccharification for 10-48hr from the start thereof. After completing the saccharification, pH is regulated to <=4.5 to remove water-insoluble components. Dextrin in the solution is subsequently hydrolyzed with a liquefying enzyme and then purified to afford a saccharide liquid containing 94.5wt.% maltose based on solid substances.



Also published as:

DP2696537 (B2)

📆 US5141859 (A)

Data supplied from the esp@cenet database — Worldwide